

2022

*Celebrate*  
**NEW YEAR'S EVE**

AT THE HUBLERSBURG INN

**STARTERS & small plates**

**BRANDIED CHICKEN PATE  
& CHARCUTERIE**

brandied chicken pate / local goat cheese / cured meats / honey comb / fall fruits  
whole grain mustard / cornichon / dates / assorted crackers \$20 (perfect for sharing!)

**BAKED CAMEMBERT**

soft, creamy brie style cheese  
drunken figs / caramelized shallots / crostini \$14

**LAMB CHOP**

polenta cake / pistachio crumb / balsamic glaze \$15

**SWEET & SPICY  
CAULIFLOWER**

lightly breaded / sweet chili sauce \$9

**PARMESAN SHRIMP  
RISOTTO**

sautéed garlic shrimp / parmesan risotto  
seasonal vegetable \$14

**BUTTERNUT SQUASH SOUP**

maple drizzle / crème fraîche / crock \$7

**LEMON BUTTER BRUSSELS**

fried brussels / brown butter / lemon / parsley \$9

**TRUFFLE PARMESAN CHIPS**

house fried potato chips / truffle oil / parmesan \$10

**SHORTRIB POUTINE**

braised short rib / house fried potatoes / cheese curds  
beef gravy \$14

**SALADS**

**CONFIT DUCK**

Confit leg of duck / spinach / blueberry  
almonds / champagne vinaigrette \$14

**TRADITIONAL  
HUBLERSBURG HOTEL**

tomato / cucumber / carrot / mozzarella  
french fries / grilled onions / choice of dressing \$ 12

**DRESSINGS**

House - Sally Supreme / Caesar / Champagne Vinaigrette  
Buttermilk Ranch / Raspberry Vinaigrette  
Maple Balsamic Vinaigrette / 1000 Island / Bleu Cheese  
(all dressings are GF)

**HEIRLOOM TOMATO &  
BURRATA**

arugula / balsamic / pears / burrata \$18

**CAESAR**

romaine / shaved parmesan / herb crouton  
petite \$ 6 entree \$ 12

**PETITE GARDEN**

Field greens / tomato / cucumber / carrots \$5

**ADD TO ANY SALAD**

grilled chicken breast \$ 6 / grilled steak \$ 9  
sautéed shrimp \$ 8 / grilled salmon \$ 8 / crabcake 12

**ENTREES**

**GRILLED HALIBUT**

winter squash / couscous /  
lemon caper beurre blanc \$28

**SEA SCALLOPS**

apple cider glaze / pecans / fondant potatoes  
asparagus \$32

**HUBIE CAKES**

jumbo lump crab / potato rusk  
vegetable julienne / lemon garlic aioli \$28

**COQ AU VIN**

braised chicken thighs / mushrooms / onions  
red wine / parmesan risotto / baby carrots \$22

**BRAISED SHORT RIB**

mushroom demi glace  
smashed red skinned potatoes / baby carrots \$30

**GRILLED FILET MIGNON**

8 oz filet / crispy smashed finger links  
mushroom demi-glace / asparagus \$40

**TRUFFLE & SWEET PEA  
RAVIOLI**

corn puree / asparagus / mushrooms / pea shoots